

## SEMI-AUTOMATIC ROUNDER DIVIDER *POLO SEMI-AUTO*

### USE

- Machine especially dedicated to shape rolls or dough ball for pizzas.
- Weight from 30 gr (1.05 oz) to 130 gr (4.58 oz).

(\*) : Standard information that can change according to the dough nature

### FEATURES

<i>Model</i>	<i>Minimum weight</i>	<i>Maximum weight</i>
POLO Semi-auto 22	40 gr (1.41 oz)	130 gr (4.58 oz)
POLO Semi-auto 30	30 gr (1.05 oz)	100 gr (3.52 oz)
POLO Semi-auto 30 S	40 gr	130 gr (4.58 oz)
POLO Semi-auto 36 S	30 gr	110 gr (3.88 oz)

- Delivered with 3 plates with prints according to the number of divisions.

#### **Easy-to-use.**

Bring down the arm lever to press the dough and spread it. Then, thanks to the tap, knives come out. And finally, operating another lever, the rounding starts.

#### **Easy to clean and maintain**

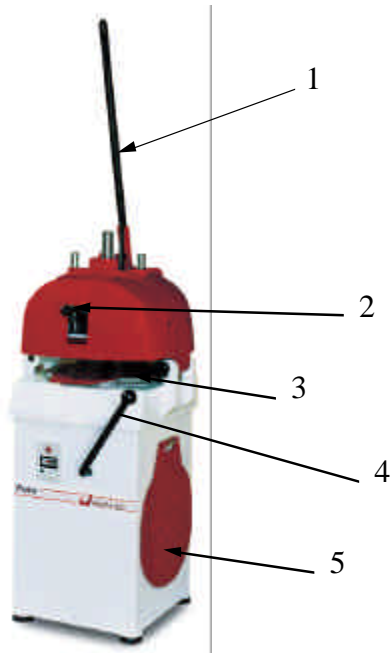
Thanks to the easy dissmantling of the lid and the possibility to tilt on the side the head of division.



### ACCESSORIES

- Rounding plate

## PRESENTATION



- 1 - Arm-lever for pressure
- 2 - Cutting tap
- 3 - Rounding table
- 4 - Rounding tap
- 5 - Rounding plate made of plastic or aluminium

## WEIGHT AND PACKAGING DIMENSIONS

Net weight : 300 kg (815 lb)

Packaging on slatted outer carton pallet two way : :

Gross weight : 380 Kg (837 lb)

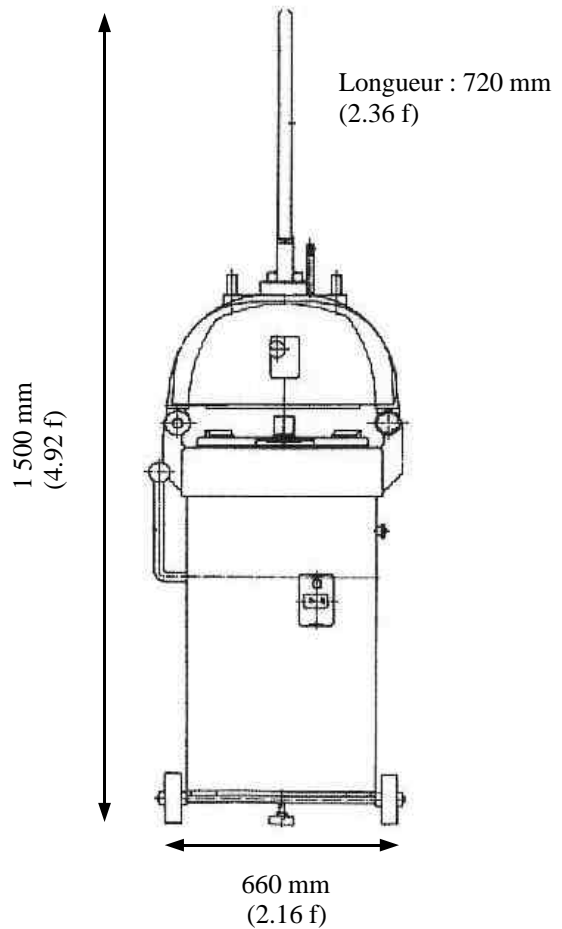
Dimensions (Length X Width X Height) :  
0.810 m X 0.750 m X 1.74 m  
(2.65 f X 2.46 f X 5.70 f)

## HYGIENE - SECURITY

The Polo rounder divider is in accordance :

- with 89/392 EEC, the directive on hatches
- with the labour regulations.

## OVERALL DIMENSIONS



## ELECTRIC DATA

- 380 Volts / 50 Hz / 1,5 Kw
- 380 Volts / 60 Hz / 1,5 Kw
- 220 Volts / 50 Hz / 1,5 Kw
- 220 Volts / 60 Hz / 1,5 Kw

 **Mécapâte**  
**MERAND**  
Le Maître d'œuvre de la pâte

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